

MKN MKN

Small

Fish gohu in spicy coriander dressing, avocado mousse, crispy wonton skin – 17
Sub to Oysters – 13.5 (3pcs) *GF*

Soft-shell crab, spicy Padang tomato sauce, steamed bun – 18 (2pcs)

Fried chicken ribs, chilli & sweet soy glaze – 15

Grilled quail in spicy Taliwang sauce, apple and fennel salad – 17 *DF*

Grilled corn cobs, kaffir lime, chilli salt – 12 (3pcs) *GF DF VG*

Vegetable puff, glass vermicelli, chilli vinegar dip – 12 (2pcs) *V*

Glutinous coconut rice in banana leaf, tempeh, mushroom – 15 *GF DF VG*

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Satay

Chicken thigh, soy lime marinade, peanut sauce – 17.5 (5pcs) *DF*

Fish sate lilit, lemongrass, galangal, coriander, pickled vegetables – 16.5 (3pcs) *GF DF*

Lamb shoulder, tomato and chilli soy relish – 18 (4pcs) *DF*

Pork belly, rocket and radish salad – 19 (4pcs) *DF*

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Stir fry, rice & noodles

Nasi goreng, chicken, cabbage, Asian greens, crackers, fried egg – 17.5 *DF*

Mie goreng, chicken, cabbage, Asian greens, crackers, fried egg – 17.5 *DF*

Kangkung, shrimp paste sambal, roasted peanuts – 17 *GF DF*

Stir-fried tofu, mushrooms, green beans, green chilli sambal – 19 *GF DF VG*

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Curry & broth

Rice stuffed spatchcock, betutu broth, zucchini, Dutch carrot – 30 *GF DF*

Beef brisket rendang, kipfler potatoes – 29 *GF DF*

Slow cooked lamb shank, braised cabbage, roasted vine tomatoes, mild curry broth – 27 *DF*

Barramundi, warm pickles, sweet & sour pesmol sauce, basil – 27 *GF DF*

Opor tempeh, tofu, okra, zucchini, mild coconut curry – 23 *GF DF VG*

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Large

Three ways eggplant, balado chilli jam – 26 *GF DF VG*

Stuffed calamari, spicy bumbu rujak, grilled cos heart – MP *DF*

Balinese pork shank, sambal matah, bumbu genep broth – 30 *GF DF*

BBQ sticky ribs, sweet soy glaze, sambal
Beef – 32 Pork – 33 *DF*

Ubud crispy duck, fresh cabbage, cucumber, basil, mixed sambal – 33 (half duck) *GF DF*

Grilled Jimbaran fish, sweet tamarind glaze, seasonal raw salad – MP *DF*

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Salad & sides

Cabbage salad, tofu, snake beans, cucumber, bean sprout, mild peanut sauce – 14 *DF VG*

Bean shoot urap, snake beans, spiced coconut dressing – 14 *GF DF VG*

Jasmine rice – 4

Red rice – 5

Mixed sambal (matah & goreng) – 7 *GF DF*

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Sweet

Cendol panna cotta, palm sugar jelly, pomegranate, coconut foam, meringue, jackfruit gel – 15 *GF DF*

Black sticky rice, salted coconut cream, sesame nougatine, coconut & kaffir lime ice cream – 14 *GF DF VG*

Caramelised pineapple, milk shortbread, pineapple custard, clove & cinnamon ice cream – 16 *V*

Banana brûlée, chocolate ice cream, cheddar crisp, condensed milk chantilly – 15 *GF V*

Avocado semifreddo, mocha ganache, condensed milk jelly, coffee sponge – 16 *V*

Tasting menu

Makan time – 59 (no dessert) 65 (with dessert)

We will serve up a selection of our chef's favourite dishes. Minimum 2 people, available for the entire table only.

Please inform us of your dietary requirements.

Glossary

Makan – eat. Often used as a salutation for when a person is about to eat.

Bumbu – any base seasoning used to flavour or marinate a dish.

Sambal – a condiment used after a dish is prepared for added flavour. Commonly made with chillies, shallots, citrus, garlic, kaffir lime leaf, and other ingredients.

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GF – Gluten Free *DF* – Dairy Free
VG – Vegan *V* – Vegetarian

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